

**OWNER'S MANUAL**

**Model No. GRV660**

# **GEORGE FOREMAN**™



**8 IN 1 TOASTER OVEN/BROILER**

**salton**®

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

1. Read all instructions before using appliance.
2. Close supervision is necessary when any appliance is used near children.
3. This appliance is not for use by children.
4. Do not touch hot surfaces. Use handles or knobs and oven mitts.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact consumer service for return authorization, examination, repair or adjustment.
6. Before using this appliance, move it four to six inches from the wall or any other object on the countertop. Do not store any item on top of the appliance. Do not use on surfaces where heat may cause a problem.
7. A fire may occur if this appliance touches or is covered by flammable material, including curtains, draperies, walls, etc., when in operation.
8. Do not store any material, other than manufacturer's recommended accessories, in this Oven when not in use.
9. Do not cover Crumb Tray/Baking Sheet or any part of the Oven with metal foil. This will cause overheating of the Oven.
10. Extreme caution should be exercised when using containers constructed of other than metal.
11. Do not place any flammable material such as paper, cardboard, plastic, etc. in the Oven.
12. Oversized foods or utensils must not be inserted into the Toaster Oven as they may create a fire or risk of electric shock.
13. To protect against electric shock do not immerse cord, plug, or appliance in water or other liquid. See instructions for cleaning.
14. Do not use outdoors or while standing in a damp area.
15. Do not clean with metal scouring pads. Pieces of the pad may break off and touch electrical parts, creating a risk of electric shock.
16. Unplug from outlet when not in use and before cleaning. Turn Timer to OFF position before unplugging. Allow to cool before attaching or removing parts and before cleaning the appliance.
17. **CAUTION: Never leave Toaster Oven unattended.**
18. The Toaster Oven is OFF when the Timer is in the OFF position.
19. To disconnect, turn Timer Control Dial to OFF, then remove plug from wall outlet.
20. Do not let cord hang over edge of table or counter, or touch hot surfaces.
21. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

# **IMPORTANT SAFEGUARDS (Cont.)**

22. Do not place on or near a hot gas or electric burner or in a heated oven.
23. The use of accessory attachments not recommended by the manufacturer may cause injuries.
24. Use extreme caution when removing Tray or disposing of hot grease.
25. Do not use appliance for other than intended use.

## **SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

## **ADDITIONAL IMPORTANT SAFEGUARDS**

1. **CAUTION - HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
2. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
3. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug cord from outlet. Do not use or attempt to repair the malfunctioning appliance.
6. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact Contact consumer service before using the oven.

### **CAUTION - HOT SURFACES: HOT DURING AND AFTER USE.**

**CAUTION - ALWAYS WEAR PROTECTIVE, INSULATED OVEN MITTS ON HANDS WHEN TOUCHING HOT OVEN OR HOT DISHES AND FOOD OR WHEN INSERTING OR REMOVING OVEN RACK, BAKING DISH AND FOOD.**

**PLEASE NOTE:** Ovenware manufacturers do not recommend using see-through glass baking containers or lids in this Oven. Glass-ceramic baking containers (without lids) may be used. Please check with your ovenware manufacturer if your baking container is suitable for use in a toaster oven. Do not use oven roasting bags in this Oven, as they may come in contact with the heating elements.

## **Polarized Plug**

This appliance has a **polarized plug** (one blade is wider than the other). As a safety feature to reduce the risk of electric shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## **Short Cord Instructions**

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, (1) the marked electrical rating of the extension cords should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

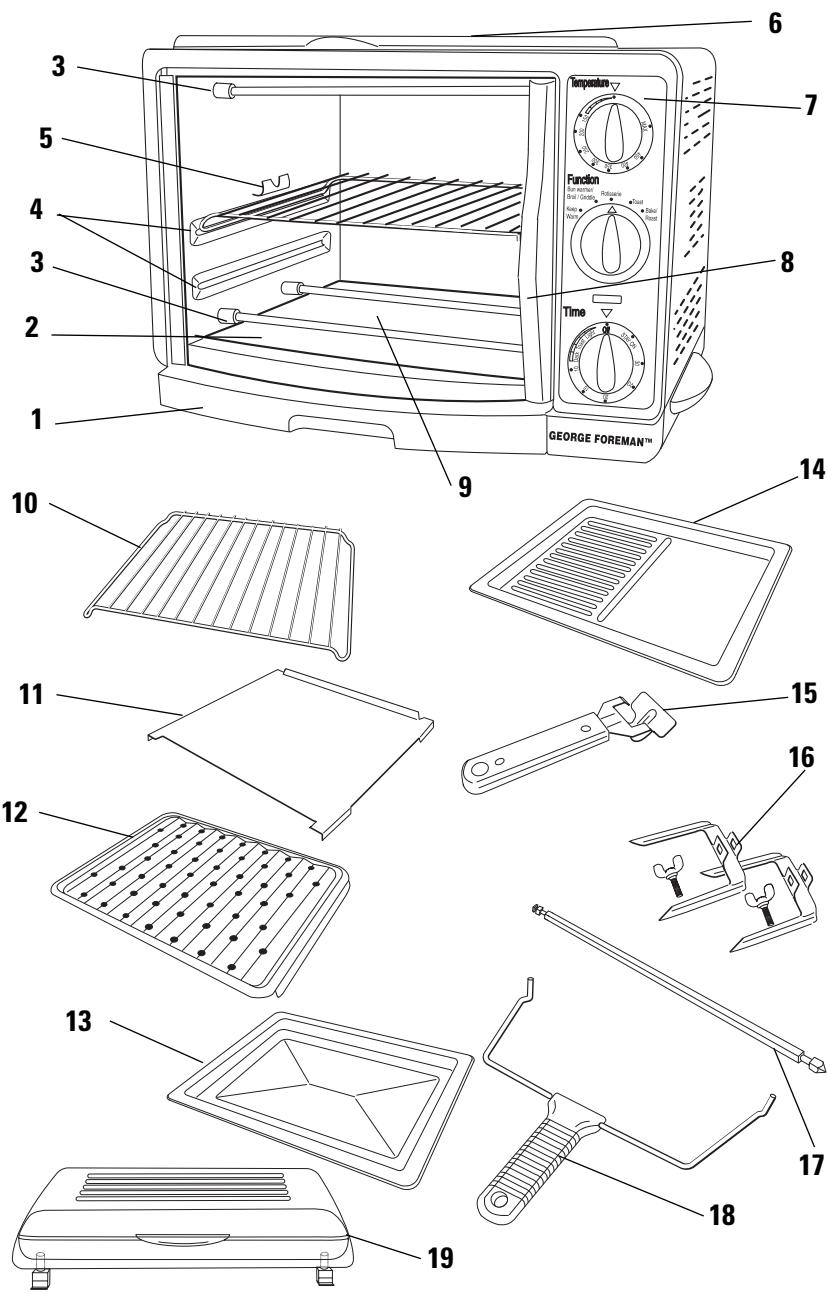
## **Electric Power**

If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

**CAUTION:** To prevent Plasticizers to migrate from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the counter top or table top.

**Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.**

# Getting to Know Your GRV660 8 in 1 Toaster Oven/Broiler

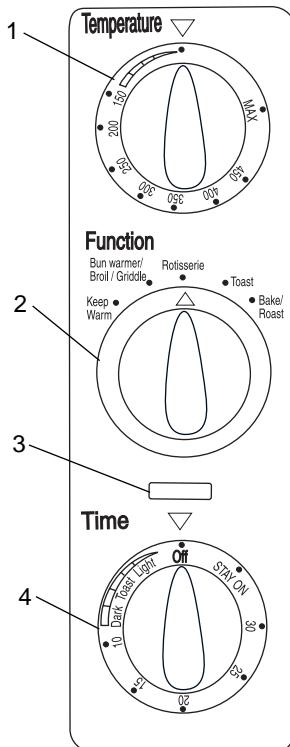


# Parts List

1. Accessory Storage Drawer (P/N 21425)
2. Crumb Tray (P/N 21426)
3. Upper & Lower Heating Elements
4. Rack Support Guides
5. Rotisserie Spit Support & Drive Socket (not shown)
6. Griddle Cover (P/N 21427)
7. Control Panel
8. Door Handle
9. Curved Glass Door
10. Bake Rack (2) (P/N 21428)
11. Cookie Sheet (2) (P/N 21429)
12. Broil Rack (P/N 21430A)
13. Drip Pan (P/N 21431)
14. Griddle (P/N 21432)
15. Tray/Rack Handle (P/N 21433)
16. Rotisserie Fork with Thumbscrew (2) (P/N 21434)
17. Rotisserie Spit (P/N 21435)
18. Rotisserie Handle (P/N 21436)
19. Bun Warmer (P/N 21956)

## Control Panel

1. **Temperature Control** - Turn to select temperature for broiling, rotisserie, griddle or bake/roast cooking functions, up to 450° MAX.
2. **Function Control** - Turn to select the desired cook function:
  - **Keep Warm** - Keep foods warm for up to 30 minutes.
  - **Bun Warmer/Broil/Griddle** - Broil fish, steak, poultry and pork chops, etc. Use the Griddle for grilling sandwiches, bacon, eggs, pancakes, and French toast. Use the Bun Warmer to warm buns and bread products.
  - **Rotisserie** - Cook up to a 5-pound roast or chicken.
  - **Toast** - For toasting bread, muffins, frozen waffles, etc.
  - **Bake/Roast** - For baking/roasting cakes, pies, cookies, poultry, beef, pork, etc.
3. **Power On Light** - The Power-On Light will illuminate whenever the oven is turned on.
4. **Time Control** - To activate the timer or to toast, turn the dial to the right (clockwise). A bell will sound at the end of the selected time (0-30 minutes). To select the Stay-On feature, turn the selector to the left (counterclockwise). The Oven will stay on until it is manually shut off.



# Introduction

Congratulations on your purchase of the GRV660 8 in 1 Toaster/Oven Broiler. This state-of-the-art appliance is complete with accessories that allow you to Bake, Roast, Broil, Grill, Griddle, Bun Warmer, Rotisserie Roast and Toast, all within a large capacity Quick Clean interior. Clearly marked control knobs allow you to quickly set up your oven to take advantage of its many features.

Most unique to your GRV660 Oven, however, is the built-in Griddle. This feature allows you to grill your favorite foods or side dishes on the top griddle while cooking in the oven below.

## Before Using for the First Time

1. Read all of the instructions included in this manual.
2. Remove all packaging materials including the sticker from the door.
3. Make sure oven is unplugged and the Time Control is in the OFF position.
4. Wipe Oven exterior with a damp cloth. Dry thoroughly with a soft cloth. DO NOT use harsh or abrasive cleansers as these can damage the exterior surface.

**CAUTION: Do not immerse Cord, Plug or appliance into water or any other liquid.**

5. Remove the racks, pans, cookie sheets, rotisserie spit, and the griddle. Wash them in warm, soapy water or in the dishwasher. However, the Bun Warmer should be washed by hand in warm, soapy water.
6. Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new George Foreman™ 8 in 1 Toaster/Oven Broiler.
7. Before first use, we recommend that you run the oven at the MAX temperature on the Toast function for approximately 15 minutes to eliminate any packing oil that may remain after shipping.

## COOKING CONTAINERS

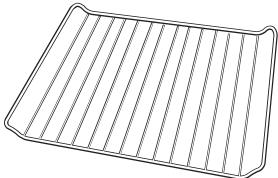
1. A variety of standard baking dishes, such as an 8" round or square cake pan, a 6-cup muffin pan, and 1 and 2-quart round, square, or rectangular casserole dishes may be used.
2. Choose bakeware made of metal or glass - ceramic.
3. Dark or dull pans absorb heat faster; foods will bake more rapidly and crust will brown more easily than in shiny bake pans.
4. Check package directions to determine if the container is suitable for use in a Toaster Oven/Broiler.

**CAUTION - Allow at least 1" air space between the top of the container and the upper heating elements. Never use glass lids on glass or metal bakeware. If a lid is necessary, cover tightly with heavy-duty aluminum foil.**

# Accessories

**BAKE RACKS** - May be positioned in the upper or lower Rack Support Guides for toasting, baking, and general cooking in casserole dishes and standard pans. **Note:** When reference is made throughout this manual to the chrome Bake Racks facing up or down, refer to the following:

Rack Facing Up



Rack Facing Down



**COOKIE SHEETS** - Each cookie sheet holds approximately 9-12 medium size cookies.

**DRIP PAN & BROIL RACK** - For use in broiling and roasting meat, poultry, fish, and various other foods. The Broil Rack allows fat drippings to drip into the Drip Pan and away from the food. This will help prevent spattering that could result in smoking and flare-ups. Please note that the Drip Pan may also be used as a baking pan.

**Note:** Always use the Drip Pan with the Broil Rack when roasting and broiling meats, poultry and fish steaks.

**TRAY/RACK HANDLE** - The Tray/Rack Handle can be used to remove the Bake Rack, Broil Pan & Rack, and Cookie Sheets when they are hot.

**GRIDDLE** - Excellent for cooking breakfast, lunch, snacks, and dinners or just as a keep-warm area for already cooked foods. The Griddle and Griddle Lid must be securely in place on top of the appliance while using the Oven. The Griddle Lid may be removed when using the Griddle.

**ROTISSERIE** - Roasts a variety of meats and poultry that are very tender and juicy inside, and browned to perfection outside.

**ROTISSERIE HANDLE** - Used for removing the Rotisserie spit from the oven after your roast is done.

**BUN WARMER** - Warm a variety of bread products (hamburger buns, breakfast biscuits, English muffins, tortillas, pita bread, sliced bagels, and mini croissants). For example, warm hamburger buns while broiling the burgers! **The Bun Warmer should be used to warm bread products only. It will not cook or grill any item. It is not intended for defrosting.**

**NOTE:** Sugar based foods have a tendency to stick to all surfaces and are very hard to clean. When cooking these types of foods with the Drip Pan, Broil Rack and Griddle, soak and clean them immediately after each use.

# Instructions for Use

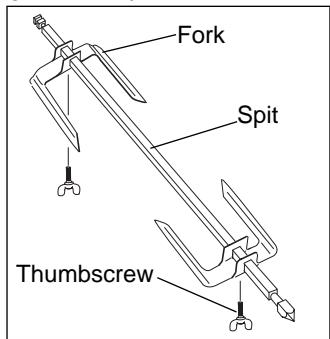
**CAUTION:** Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts when touching hot oven or hot dishes and food, or when inserting or removing Bake Rack, Drip Pan, Cookie Sheet, Rotisserie Spit or other baking dishes.

**CAUTION - To reduce the risk of fire or shock, do not operate the unit unless the removable top tray (Griddle) is in place.**

## ROTISSERIE COOKING

We recommend that you do not cook a roast larger than 5 pounds on the Rotisserie. Season with salt and pepper, your favorite seasonings, or baste with barbecue sauce.

1. Set the Temperature Control to MAX.
2. Turn the Function Control To Rotisserie. Insert pointed end of Spit through Fork, making sure the points of the Fork face in the same direction as pointed end of the Spit. Slide Fork towards square end of the Spit and secure with thumbscrew.
3. Place food to be cooked on the Spit by running the Spit directly through the center of the food.
4. Place the second Fork into the other end of the roast or poultry and secure Fork with the thumbscrew.
5. Check that the food is centered on the Spit.
6. Insert the pointed end of the Spit into the Drive Socket located on the right-hand side of the oven wall. Make sure the square end of the Spit rests on the Spit Support, located on the left-hand side of the oven wall.
7. Slide a Bake Rack, facing down, into the lowest position and place the Drip Pan on this rack to catch the food drippings.
8. Turn the Time Control to the STAY ON position.
9. Use the Rotisserie Guide for suggested roast times. Check doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.
10. When complete, turn the Time Control to the OFF position.
11. Remove the Spit by placing the hooks of the Rotisserie Handle under the grooves on either side of the Spit. Lift the left side of the Spit first by lifting it up and out. Then, pull the Spit out of the Drive Socket and carefully remove the roast from the oven. Take the meat off the Spit and place on cutting board or platter.
12. For delicious gravy, skim the fat from the drippings of the Drip Pan. Pour into a saucepan, add water or broth to make 1 1/2 cups gravy, thicken with cornstarch or flour and simmer a few minutes.



# Instructions for Use (Cont.)

## ROTISSERIE GUIDE

**PLEASE NOTE:** The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F. Pork should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 170°F - 180°F to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F.

Food	Weight	Temp.	Approx. Time
Chicken	4 lbs.	MAX	1 1/2 - 2 hrs.
Pork Roast	4 lbs.	MAX	2 - 2 1/2 hrs.
Ribeye Roast (Boneless)*	5 lbs.	MAX	2 1/4 - 2 3/4 hrs.
Cornish Hen (2)	20 oz. ea.	MAX	1 - 1 1/4 hrs.
Pork Spareribs (1 rack)	3 lbs.	MAX	1 3/4 - 2 1/4 hrs.

\*Time is for Rare, add 15 minutes for Medium and 30 Minutes for Well Done.

## GRIDDLE COOKING

The Griddle, located on top of the oven, is a very convenient way to cook a large variety of foods without having to use pots or pans. It is also perfect for cooking your dinner side dishes while using the Rotisserie or broiling meat, fish, or poultry. Food can be kept warm while cooking items within the oven itself or while cooking elsewhere. The Griddle is ideal for grilled cheese sandwiches, bacon, eggs, French toast, pancakes, hamburgers, or hot dogs.

**Note:** Pull the oven out from under the cabinets when using the Griddle to avoid splattering the underside of cabinets. Care should be taken not to use the Griddle near things that you don't want spattered, such as curtains or other appliance.

1. Set the Temperature Control to MAX.
2. Turn the Function Control to Bun Warmer/Broil/Griddle.
3. Turn Time Control to the STAY ON position. Preheat for 5 minutes, then begin cooking.
4. When complete, turn Time Control to the OFF position.
5. Wait until the liquid and the Griddle cool down then remove it for cleaning.
6. Clean the Griddle with hot sudsy water. Rinse and dry thoroughly.  
Please note that the Griddle is also dishwasher safe.

# Instructions for Use (Cont.)

## BROILING/TOP BROWNING

For best results, it is recommended that you preheat the oven for 5 minutes on MAX, trim excess fat from meat and dry any moisture that may be on the food.

### **CAUTION: Never leave oven unattended while broiling.**

1. Set the Temperature Control to MAX.
2. Turn the Function Control to Bun Warmer/Broil/Griddle.
3. Turn the Time Control to the STAY ON position to preheat the oven for 5 minutes.
4. Place the Bake Rack in the upper Rack Support Guide.
5. Place the Broil Rack onto the Drip Pan.
6. Place the food on the Broil Rack. Brush food with sauces or oil, as desired. Then slide the Drip Pan onto the Bake Rack.
7. Food should be placed as close as possible to the top heating element while allowing 1 -2 inches between the food and the top element.
8. Turn the Time Control to the STAY ON position.
9. Turn food over midway through the suggested cooking time.
- 10 Turn the Time Control to OFF when broiling is complete.

## BROILING GUIDE

Food	Weight/ Thickness	Desired Doneness	Broil Time
<b>BEEF*</b>			
Porterhouse/Sirloin	1 inch	Medium	25 -30 mins.
London Broil	1 inch	Medium	25 -30 mins.
Rib Eye	1 inch	Medium	25 -30 mins.
Hamburger	4 ounces	Medium.	20-25 mins.
Hamburger	8 ounces	Medium	30-35 mins.
<b>PORK</b>			
Chops	3/4 inch	Well	20-25 mins.
Chicken (whole)	pieces	Well	30-40 mins.
<b>FISH</b>			
Fillets**	1/2 inch	Well	10-15 mins.
Steak	1 inch	Well	20 -30 mins.

\* Times are for Medium, subtract 15 mins for Rare and add 15 mins for Well Done.

\*\* Fish fillets are delicate and should be broiled directly in the Drip Pan without the Broil Rack. Turn Fillets over carefully midway through broiling.

## Instructions for Use (Cont.)

**CAUTION:** Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts when touching hot oven, hot dishes and food, or when inserting or removing Bake Rack, Drip Pan, Cookie Sheet, Rotisserie Spit or other baking dishes.

### ROASTING

Roast your favorite cut of meat to perfection. The oven can cook up to an 8 pound turkey breast and up to a 6 pound roast. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer.

1. Place the Bake Rack in the oven at the lowest position, facing down.
2. Place the Broil Rack onto the Drip Pan and then place food to be cooked on the Broil Rack.
3. Place the Drip Pan on the Bake Rack.
4. Set the Temperature Control to the desired temperature.
5. Turn the Function Control to Bake/Roast.
6. Turn the Time Control to the STAY ON position.
7. To check or remove the roast, use the Tray/Rack Handle provided to help you slide the roast in and out.
8. Turn the Time Control to OFF when cooking is complete.

### ROASTING GUIDE

Food	Weight	Temp.	Roast Time	Internal Temp.
<b>BEEF*</b>				
Standing Rib	4 lbs.	325	3 - 3 1/2 hrs.	160
<b>PORK</b>				
Loin (boneless)	4 lbs.	325	2 - 3 hrs.	160
Ham (smoked)	5 lbs.	325	1 hr. 50 mins. to 2 hrs. 25 mins.	140
<b>POULTRY</b>				
Chicken (whole)	4 lbs.	350	1 1/2 - 2 hrs.	180
Turkey (breast)	6 lbs.	350	2 - 2 1/2 hrs.	170
Cornish Hen	20 oz.	350	1 - 1 1/2 hrs.	180

\*Times are for Medium, subtract 15 mins for Rare and add 15 mins for Well Done.

**NOTE:** All roasting times are based on meats at refrigerator temperature. Therefore, use of a meat thermometer is highly recommended.

# **Instructions for Use (Cont.)**

## **BAKING**

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in your oven is a bundt pan, 6 cup muffin pan, 9-inch pie pan, 9-inch square pan and a 9-inch loaf pan. We do not recommend the use of roasting bags, plastic or see-through glass containers in the oven.

**NOTE:** When using a single rack, position the Bake Rack in the bottom Support Guide, facing up.

1. Place the Bake Rack in either position. Slide the Bake Rack into either the upper or lower Rack Support Guide, depending on the height of the pan or according to recipe directions, centering food in oven when possible.
2. Preheat the oven as directed in the recipe.
3. Place item to be baked on the Bake Rack.
4. Set the Temperature Control to the desired temperature.
5. Turn the Function Control to Bake/Roast.
6. Turn the Time Control to the STAY ON position.
7. When baking is complete, turn the Time Control to OFF.

## **Baking on 2 Racks**

Two racks of cakes, cookies, or pies can be baked at the same time. However, it is necessary to rotate them (i.e. move the top to the bottom and the bottom to the top) halfway through the cooking time. The cooking time may be as much as 50% longer.

## **Positioning the Bake Racks**

Cookies can be baked using either or both Rack Support Guides with Racks face up.

Layer cakes can be baked on the lower position with the Bake Rack face down, and on the upper position with the Bake Rack face up.

Pies can be baked in either or both positions with the Bake Racks face down. Be sure to place Cookie Sheets under the pies to catch any spills or drips.

## **Baking Guide**

Follow the package or recipe instructions for baking times and temperature.

# **Instructions for Use (Cont.)**

## **TOASTING**

The large capacity oven allows for toasting: 4 to 6 slices of bread, 6 English muffin halves, frozen waffles, or frozen pancakes. When toasting only 1 or 2 items, place the food in the center of the oven.

1. Set the Temperature Control to MAX.
2. Turn the Function Control to Toast.
3. Place food to be toasted on the Bake Rack and insert the Bake Rack in the Lower Rack Support Guide.
4. Ensure Crumb Tray is in place.
5. Turn the Time Control to the desired darkness.
6. Bell will signal at the end of the Toast cycle.

## **KEEP WARM**

Keeps cooked food warm for up to 30 minutes. Longer periods of time are not recommended as food will become dry or spoil.

1. Set the Temperature Control to 175°.
2. Turn the Function Control to Keep Warm.
3. Turn the Time Control to the desired time setting.
4. Turn the Time Control to OFF when finished with the Keep Warm feature.

## **SLOW COOKING**

This cooking process is an excellent way to attain very juicy and tender meals from cuts of meat such as rump roasts and briskets. You can also cook spare ribs, stews, soups, and a large variety of other foods. This is done by cooking 6-10 hours at the Bake/Roast setting (between 225° - 250°). Use cooking times given in your favorite recipe.

1. Set the Temperature Control to 225°.
2. Turn the Function Control to Bake/Roast.
3. Place food to be cooked in a covered casserole dish and place it into the oven.
4. Turn the Time Control to the STAY ON position.
5. Time the cooking according to the slow cook recipe.
6. Turn the Time Control to OFF when you have completed slow cooking.

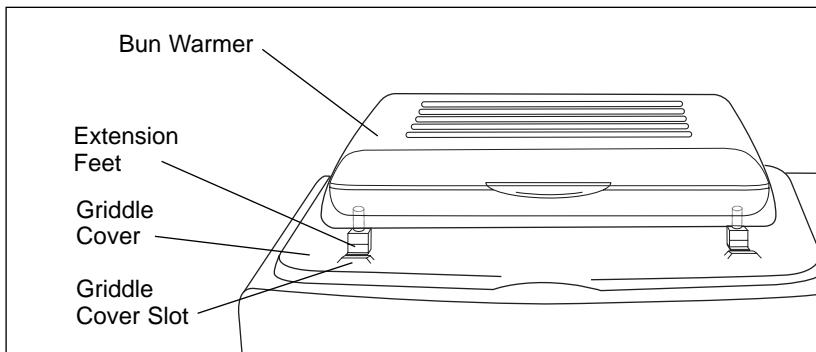
# Instructions for Use (Cont.)

## BUN WARMER

**CAUTION:** To reduce the risk of fire or shock, do not operate the unit unless the removable Griddle is in place.

The Bun Warmer warms a variety of bread products. When warming only 1 or 2 items, place the bread in the center of the Bun Warmer.

1. Make sure the Griddle is in place on top of the oven and then place the Griddle Cover over the Griddle.
2. Place the Bun Warmer (Handle to front) on top of the Griddle Cover. Insert the front extension feet into the slots on the front of the Griddle Cover.
3. Level the Bun Warmer. Rear extension feet should make contact with the corresponding slots on the back of the Griddle Cover.
4. Set the Temperature Control to MAX.



5. Turn the Function Control to Bun Warmer/Broil/Griddle.
6. Open the Lid and add the bread products. Please note that refrigerated bread products will take longer to warm up.
7. Close the Lid.
8. Turn the Time Control for 20 - 30 minutes.
9. Bell will signal at the end of the set time.

**CAUTION:** If you want to warm bread products, but do not want to cook anything, please be aware that the Griddle and Oven will be on and will become very hot.

**WARNING:** Do not keep cooked food (such as meat, vegetables, potatoes, etc.) warm in the Bun Warmer! THE BUN WARMER IS FOR BREAD PRODUCTS ONLY!

## **Care and Cleaning**

**CAUTION: Do not immerse Cord, Plug, or appliance into water or any other liquid.**

**CAUTION: Do not use metal scouring pads to clean the oven. Pieces of the pad may break off and touch electrical parts.**

1. Unplug the oven and allow all parts to cool completely before cleaning or moving.
2. All accessories, except the Bun Warmer, are dishwasher safe. The Bun Warmer is NOT dishwater safe. Wash the Bun Warmer by hand in warm, soapy water. Rinse and dry thoroughly.
3. Do not use an abrasive cleaner or steel wool scouring pad on the Drip Pan or Griddle as this may damage the porcelain enamel finish.
4. Your oven features a Quick-Clean non-stick coating. To clean any spattering that may occur while cooking, wipe the walls with a damp sponge, cloth or nylon scouring pad, and mild detergent. DO NOT USE STEEL WOOL SCOURING PAD, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE QUICK-CLEAN COATING.
5. The Glass Door can be wiped clean with a damp sponge and wiped dry with a paper or cloth towel.
6. Clean the outside with a damp sponge. DO NOT USE AN ABRASIVE CLEANER, AS IT MAY DAMAGE THE EXTERIOR FINISH.
7. Let all parts and surfaces dry thoroughly prior to plugging oven in and using.

# **Recipes**

## **Fruit Glazed Rotisserie Ribs**

Control Settings:

Temperature: MAX  
Function: Rotisserie

1 rack (2-3 lbs.) pork spareribs  
1/4 cup peach preserves  
1/4 cup apricot preserves  
1/4 cup ketchup  
1 Tbsp. soy sauce  
1 tsp. lemon juice  
1 tsp. Dijon mustard  
1/2 tsp. garlic powder  
1/2 tsp. onion powder

Position 1 fork at the opposite end of the spit from where the point is located and secure into position by tightening the thumbscrew. Thread the fork through the ribs using an over and under method. Place the second fork onto the spit and secure it into the meat. Tighten down the thumbscrew. Insert the pointed end of the spit into the right side of the oven and place the left side of the spit into the spit support. Place the Drip Pan in the Oven in the lowest position to catch the drippings. Turn the Time Control to the STAY ON position and allow to cook for 1 3/4 to 2 hours. While the ribs are cooking, combine the remaining ingredients in a small saucepan and heat until the preserves melt. Stir until blended. Simmer for about 20 minutes. Brush the sauce on the ribs with a pastry brush during the last 30 minutes of cooking. When the meat is cooked, remove from the Oven using the Rotisserie Handle.

Makes 4 servings.

## **Asparagus Mushroom Quiche**

1 frozen 9 inch pie crust  
1 package frozen asparagus spears (8 - 10 ounces) thawed, drained and cut into fourths  
3/4 cup button mushrooms, sliced  
2/3 cup part skim Ricotta cheese  
2/3 cup low fat yogurt  
1/2 cup freshly grated Parmesan cheese, divided  
1 large egg  
1/3 cup scallions, finely chopped, including tops  
1 clove garlic, minced  
3 Tbsp. unsifted all purpose flour  
1 tsp. baking powder  
1 tsp. Dijon mustard  
1 tsp. salt  
1/8 tsp. ground red pepper (Cayenne)

Preheat Oven on BAKE to 350 degrees F. Arrange the asparagus in a singular layer in the pie crust. Sprinkle mushrooms over the asparagus. Blend the Ricotta cheese, yogurt, egg, 1/4 cup of the Parmesan cheese, scallions, garlic, flour, baking powder, mustard, salt, and red pepper in a food processor or blender for 10 seconds until smooth. Pour evenly over asparagus and mushrooms. With a tip of a butter knife probe through the quiche mixture until all of the air pockets between the asparagus and mushrooms are displaced with the ricotta mixture. Sprinkle with the remaining Parmesan cheese. Cover with foil. Place on a baking sheet and BAKE for 45 minutes. Remove foil and BAKE an additional 15 - 30 minutes until the quiche is set and lightly golden brown.

**YIELD:** six servings

## **Crab and Shrimp Spread**

1 cup Bay or salad shrimp  
1 cup crab meat  
1/2 cup chopped red pepper  
1/2 cup chopped celery  
1/2 cup chopped green onion, including tops  
1/2 cup mayonnaise  
1/2 cup sour cream  
1/2 cup Parmesan cheese, freshly grated  
3/4 cup fresh bread crumbs  
2 tsp. Worcestershire sauce  
1 tsp. white pepper  
pinch Cayenne pepper (optional)  
salt to taste

Preheat Oven on BAKE to 350 degrees F. Combine all ingredients except 1/4 cup of the bread crumbs and 2 tablespoons of the Parmesan cheese. Mix well. Place crab and shrimp mixture into a buttered 3 quart oven proof oval or rectangular baking dish. Mix together the remaining bread crumbs and Parmesan cheese and sprinkle evenly over the seafood mixture. BAKE for 60 - 75 minutes until the mixture is bubbling along the sides and the topping is golden brown.

Serve on crackers or thinly sliced bread as an appetizer.

**YIELD:** 12 servings

## **Ginger Raisin (Nut) Bread**

1 1/3 cup buttermilk  
4 Tbsp. peeled, grated, fresh ginger root  
1/4 cup peanut or canola oil  
1 large egg  
grated rind of 1 lemon  
1/2 tsp. salt  
2 1/2 cups all purpose flour  
2/3 cup sugar  
1 tsp. baking soda  
1 tsp. baking powder  
1/2 tsp. cinnamon  
1/8 tsp. ground cloves  
3/4 cup golden raisins  
3/4 cup coarsely chopped walnuts, optional

Preheat Oven on BAKE to 325 degrees F. Grease and flour a 9X5 inch loaf pan. Combine the buttermilk, grated ginger, oil, egg, lemon rind, and salt. Mix lightly until blended. Sift the flour, sugar, baking soda, baking powder, cinnamon and ground cloves into a bowl. Form a well in the center of the dry mixture. Slowly pour the buttermilk mixture into the well. Stir together until smooth. Stir in the raisins (and nuts). Do not overmix. Place dough in the loaf pan and BAKE for 1 hour to 1 hour and 10 minutes or until a toothpick withdraws clean when inserted into the center of the loaf. Cool on a wire rack for 5 minutes and remove from the pan. The bread is delicious spread with honey butter or marmalade butter!

## **Herb Crusted Chicken Breasts**

4 skinless, boneless chicken breast halves  
3 Tbsp. butter, melted  
1 cup fresh bread crumbs  
1/4 cup Parmesan cheese, freshly grated  
2 Tbsp. chopped fresh parsley  
2 medium cloves garlic, minced  
1/4 tsp. Italian seasoning  
salt and fresh ground pepper

Preheat Oven on BAKE to 350 degrees F. Grease an 11X7 inch baking pan. Brush both sides of the chicken breasts with melted butter. Season with salt and freshly ground black pepper. In a small mixing bowl, combine the breadcrumbs, Parmesan cheese, parsley, garlic, and Italian seasoning until well blended. Coat each chicken breast thoroughly in the breadcrumb mixture. Arrange in baking pan. BAKE for 50 - 60 minutes, depending on the thickness, until cooked through, the juices run clear, and the crust is a light golden brown.

**YIELD:** 4 servings.





## LIMITED ONE YEAR WARRANTY

**Warranty:** This George Foreman™ product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 937-3883 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number GRV660 when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 937-3883).

**Out-of Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

**To return the appliance,** ship to:

Attn: Repair Center  
Salton, Inc.  
708 South Missouri Street  
Macon, MO 63552

**To contact us,** please write to, call, or email:

Salton, Inc.  
P.O. Box 1526  
Columbia, MO 65205-1526  
1 800 937-3883  
Email: [Salton@Saltonusa.com](mailto:Salton@Saltonusa.com)

**Limitation of Remedies:** No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall Salton be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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